

DEPARTMENT OF AGRICULTURE**Food Safety and Inspection Service****9 CFR Parts 304, 308, 310, 320, 327, 381, 416, and 417****[Docket No. 97-047N]****Availability of Guidelines for Escherichia coli Testing****AGENCY:** Food Safety and Inspection Service, USDA.**ACTION:** Notice of availability of revised guidelines.

SUMMARY: The Food Safety and Inspection Service (FSIS) has made revisions to the "Guidelines for *Escherichia coli* Testing for Process Control Verification in Cattle and Swine Slaughter Establishments" (*E. coli*-1) and "Guidelines for *Escherichia coli* Testing for Process Control Verification in Poultry Slaughter Establishments" (*E. coli*-2). The revised guidelines are available from FSIS.

ADDRESSES: Copies of the guidebooks are available from the Public Outreach Office, Room 1180, South Agriculture Building, 1400 Independence Avenue, SW, Washington, DC 20250-3700. To obtain a copy, please mail your request indicating the number (i.e., *E. coli*-1 or *E. coli*-2) and title of the document to the Public Outreach Office at the above address; or FAX to (202) 720-9063.

FOR FURTHER INFORMATION CONTACT: Ms. Patricia Stolfa, Assistant Deputy Administrator, Regulations & Inspection, Office of Policy, Program Development and Evaluation, Food Safety and Inspection Service at (202) 205-0699, FAX (202) 401-1760.

SUPPLEMENTARY INFORMATION: On July 25, 1996, FSIS published a final rule, "Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems," (61 FR 38806). The new regulations (1) require that each establishment develop, implement, and maintain written sanitation standard operating procedures (Sanitation SOP's); (2) require regular microbial testing for generic *E. coli* by slaughter establishments to verify the adequacy of the establishments' process controls for the prevention and removal of fecal contamination and associated bacteria; (3) establish pathogen reduction performance standards for *Salmonella*

that slaughter establishments and establishments producing raw ground products must meet; and (4) require that all meat and poultry establishments develop and implement a system of preventive controls designed to improve the safety of their products, known as HACCP (Hazard Analysis and Critical Control Points).

As appendices to the final rule, FSIS included guidelines for *E. coli* testing. These guidelines outline the sampling and microbial testing procedures that would meet the regulatory requirements and may be helpful to microbiologists or analytic laboratories.

On May 13, 1997, FSIS published the final rule, "Pathogen Reduction; Hazard Analysis and Critical Control Point (HACCP) Systems," (62 FR 26211). In light of some revisions to the *E. coli* testing requirements, FSIS has revised the guidelines. The new guidelines, "Guidelines for *Escherichia coli* Testing for Process Control Verification in Cattle and Swine Slaughter Establishments" (*E. coli*-1) and "Guidelines for *Escherichia coli* Testing for Process Control Verification in Poultry Slaughter Establishments" (*E. coli*-2), are available from FSIS (see **ADDRESSES**).

Done at Washington, DC, on: August 7, 1997.

Thomas J. Billy,

Administrator.

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DEPARTMENT OF TRANSPORTATION**Federal Aviation Administration****14 CFR Part 71****[Airspace Docket No. 96-AWP-33]****Amendment to Class E Airspace; Salyer Farms, CA****AGENCY:** Federal Aviation Administration (FAA), DOT.**ACTION:** Final rule.

SUMMARY: This action amends the Class E airspace area at Salyer Farms, CA. The development of a Special Global Positioning System (GPS) Runway (RWY) 32 Standard Instrument Approach Procedure (SIAP) has made this action necessary. The intended

effect of this action is to provide adequate controlled airspace for Instrument Flight Rules (IFR) operations at Salyer Farms Airport, Salyer Farms, CA.

EFFECTIVE DATE: 0901 UTC September 11, 1997.

FOR FURTHER INFORMATION CONTACT:

Larry Tonish, Airspace Specialist, Airspace Branch, AWP-520, Air Traffic Division, Western-Pacific Region, Federal Aviation Administration, 15000 Aviation Boulevard, Lawndale, California 90261, telephone (310) 725-6555.

SUPPLEMENTARY INFORMATION:**History**

On June 9, 1997, the FAA proposed to amend part 71 of the Federal Aviation Regulations (14 CFR part 71) by amending the Class E airspace area at Salyer Farms, CA (62 FR 31371). This action will provide adequate controlled airspace to accommodate the Special GPS RWY 32 SIAP at Salyer Farms Airport, Salyer Farms, CA.

Interested parties were invited to participate in this rulemaking proceeding by submitting written comments on the proposal to the FAA. No comments to the proposal were received. Class E airspace designations are published in paragraph 6005 of FAA Order 7400.9D dated September 4, 1996, and effective September 16, 1996, which is incorporated by reference in 14 CFR 71.1. The Class E airspace designations listed in this document will be published subsequently in this Order.

The Rule

This amendment to part 71 of the Federal Aviation Regulations (14 CFR part 71) amends the Class E airspace area at Salyer Farms, CA. The development of a Special GPS SIAP has made this action necessary. The intended effect of this action is to provide adequate airspace for aircraft executing the Special GPS RWY 32 SIAP at Salyer Farms Airport, Salyer Farms, CA.

The FAA has determined that this regulation only involves an established body of technical regulations for which frequent and routine amendments are necessary to keep them operationally current. Therefore, this regulation—(1)